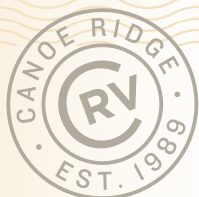


THE EXPEDITION



CANOE RIDGE VINEYARD

VARIETAL <i>Rosé</i>	VARIETY PERCENTAGE 34% GRENACHE 33% ROUSSANNE 26% MOURVEDRE 6% CUNOISE 1% LEMBERGER	ML NONE	PH 3.10	ALCOHOL 13.9%	FINING PVPP & BENTONITE
VINTAGE 2016	HARVEST DATE SEPTEMBER 2016	TA 6.8	RS 2.0 G/L	CASES PRODUCED 4,500 (6 PACKS)	
AVA / GRAPE SOURCE 100% YAKIMA VALLEY	BOTTLED FEBRUARY 2017	YEAST X5 EC-1118	AGED 3 MONTHS	OAK / STAINLESS DETAILS FERMENTED IN STAINLESS STEEL	



Inspired by explorers Lewis & Clark, who, during their 1805 exploration, thought the ridge above the Columbia River resembled an overturned canoe. We'd argue the best exploration of all is discovering the Horse Heaven Hills' delicious quality in every bottle of Canoe Ridge wine. Uncork your expedition and enjoy.

VINTAGE BACKGROUND:

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, however, temperatures cooled considerably, creating optimal growing conditions for fruit maturation. In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes. White varietals will express lush, tropical notes, while early ripening red varietals are well-developed with bright fruit notes. Longer-ripening red varietals, like Cabernet Sauvignon, will show more savory characteristics than in years past, and should make for cellar-worthy wines.

WINEMAKER TASTING NOTES:

Beautiful salmon pink in color, this wine opens with aromas of watermelon and ripe peach. Floral and strawberry notes are followed by hints of mineral, crisp acidity and a bright, refreshing finish.

ACCOLADES:

2016 Top Value Wine, *Wine Spectator*